

(FILE 'HOME' ENTERED AT 16:02:44 ON 06 APR 2003)

FILE 'CAPLUS, USPATFULL, EUROPATFULL' ENTERED AT 16:03:42 ON 06 APR 2003

L1	231 S BEET FIBER
L2	59 S L1 AND HYDROL?
L3	17 S L2 AND ARABINOSE

L3 ANSWER 1 OF 17 CAPLUS COPYRIGHT 2003 ACS

ACCESSION NUMBER: 1999:723224 CAPLUS
DOCUMENT NUMBER: 131:338540
TITLE: Preparation of L-arabinose by acid
hydrolysis
INVENTOR(S): Hizukuri, Susumu; Abe, Jun'ichi; Ohsaki, Shigemitsu;
Suetake, Shuichi; Shibamura, Kiyoshi
PATENT ASSIGNEE(S): Sanwa Kosan Kabushiki Kaisha, Japan
SOURCE: PCT Int. Appl., 23 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: Japanese
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 9957326	A1	19991111	WO 1999-JP2240	19990426
W: CA, CN, KR, US				
RW: AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE				
JP 11313700	A2	19991116	JP 1998-137485	19980501
TW 464691	B	20011121	TW 1999-88106376	19990421
CA 2328900	AA	19991111	CA 1999-2328900	19990426
EP 1076100	A1	20010214	EP 1999-917181	19990426
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, FI				

PRIORITY APPLN. INFO.: JP 1998-137485 A 19980501
WO 1999-JP2240 W 19990426

AB The L-arabinose ingredients contained in the vegetable fibers are selectively yielded by contacting vegetable fibers with an acid to **hydrolyze** the fibers. Thus, corn bran was **hydrolyzed** with 0.05% sulfuric acid at 100.degree. for 1 h, showing dissolving ability 13.0%, L-arabinose yield 5.0%, D-xylose yield 0.4%, oligosaccharide yield 7.6%, **hydrolysis** rate 22% (L-arabinose) and 1% (D-xylose), and L-arabinose content 93%.

REFERENCE COUNT: 9 THERE ARE 9 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

=> d 13 1-17 ibib abs

L3 ANSWER 1 OF 17 CAPLUS COPYRIGHT 2003 ACS

ACCESSION NUMBER: 1999:723224 CAPLUS
DOCUMENT NUMBER: 131:338540
TITLE: Preparation of L-arabinose by acid
hydrolysis
INVENTOR(S): Hizukuri, Susumu; Abe, Jun'ichi; Ohsaki, Shigemitsu;
Suetake, Shuichi; Shibamura, Kiyoshi
PATENT ASSIGNEE(S): Sanwa Kosan Kabushiki Kaisha, Japan
SOURCE: PCT Int. Appl., 23 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: Japanese
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 9957326	A1	19991111	WO 1999-JP2240	19990426
W: CA, CN, KR, US				
RW: AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE				

JP 11313700	A2	19991116	JP 1998-137485	19980501
TW 464691	B	20011121	TW 1999-88106376	19990421
CA 2328900	AA	19991111	CA 1999-2328900	19990426
EP 1076100	A1	20010214	EP 1999-917181	19990426

R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, FI

PRIORITY APPLN. INFO.:

JP 1998-137485	A	19980501
WO 1999-JP2240	W	19990426

AB The L-**arabinose** ingredients contained in the vegetable fibers are selectively yielded by contacting vegetable fibers with an acid to **hydrolyze** the fibers. Thus, corn bran was **hydrolyzed** with 0.05% sulfuric acid at 100.degree. for 1 h, showing dissolving ability 13.0%, L-**arabinose** yield 5.0%, D-xylose yield 0.4%, oligosaccharide yield 7.6%, **hydrolysis** rate 22% (L-**arabinose**) and 1% (D-xylose), and L-**arabinose** content 93%.

REFERENCE COUNT: 9 THERE ARE 9 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L3 ANSWER 2 OF 17 USPATFULL

ACCESSION NUMBER: 2003:78169 USPATFULL

TITLE: Tasty, convenient, nutritionally balanced food compositions

INVENTOR(S):
 Prorise, Robert Lawrence, Cincinnati, OH, UNITED STATES
 Beharry, Christopher Randall, Cincinnati, OH, UNITED STATES
 Elsen, Joseph James, St. Bernard, OH, UNITED STATES
 Helmers, Ralph Lawrence, JR., Cincinnati, OH, UNITED STATES
 Kearney, Tamara Jocelyn, Springdale, OH, UNITED STATES
 Kester, Jeffrey John, West Chester, OH, UNITED STATES
 Murphy, Brenda Kay, Cincinnati, OH, UNITED STATES
 Niehoff, Raymond Louis, West Chester, OH, UNITED STATES
 Noble, Kathleen Hack, Cincinnati, OH, UNITED STATES
 Reinhart, Richard Nicholas, JR., Cincinnati, OH, UNITED STATES
 Sarama, Robert Joseph, Loveland, OH, UNITED STATES
 Taylor, Charles Henry, Middletown, OH, UNITED STATES
 Tsai, Li-Hsin, Cincinnati, OH, UNITED STATES
 Siu, Susana Rosa Waimin, Cincinnati, OH, UNITED STATES
 Wehmeier, Thomas Joseph, Cincinnati, OH, UNITED STATES
 Wong, Vince York-Leung, Hamilton, OH, UNITED STATES
 PATENT ASSIGNEE(S): The Procter & Gamble Company (U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 2003054089	A1	20030320
APPLICATION INFO.:	US 2002-152695	A1	20020522 (10)
RELATED APPLN. INFO.:	Division of Ser. No. US 2001-828016, filed on 6 Apr 2001, PENDING		

	NUMBER	DATE
PRIORITY INFORMATION:	US 2000-196628P	20000412 (60)
DOCUMENT TYPE:	Utility	
FILE SEGMENT:	APPLICATION	
LEGAL REPRESENTATIVE:	THE PROCTER & GAMBLE COMPANY, INTELLECTUAL PROPERTY DIVISION, WINTON HILL TECHNICAL CENTER - BOX 161, 6110 CENTER HILL AVENUE, CINCINNATI, OH, 45224	
NUMBER OF CLAIMS:	58	
EXEMPLARY CLAIM:	1	
LINE COUNT:	4096	

AB The present invention relates to tasty, ready-to-eat, nutritional foods that offer an alternative to appealing but unhealthy foods. More

particularly, tasty, ready-to-eat, nutritional foods that provide a balanced mix of amino acids, fat, and carbohydrates are disclosed. Processes for making, and methods of using said tasty, ready-to-eat, nutritional foods are also disclosed. The nutritious foods of the present invention are formulated and processed such that they resolve the dilemma that consumers have always been faced with--healthy eating or enjoying what they eat.

L3 ANSWER 3 OF 17 USPATFULL

ACCESSION NUMBER: 2003:57923 USPATFULL

TITLE: Process for producing l-**arabinose**, l-**arabinose**-containing enzymatically processed products, diet foods, diabetic diet foods and fruit or vegetable juices and process for producing the same

INVENTOR(S): Tanaka, Hiromi, Kyoto, JAPAN
Yoshikawa, Genichi, Kyoto, JAPAN
Mukai, Katsuyuki, Kyoto, JAPAN
Nisikawa, Yoshihiro, Kyoto, JAPAN
Morimoto, Akemi, Kyoto, JAPAN

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 2003040489	A1	20030227
APPLICATION INFO.:	US 2001-937775	A1	20011001 (9)
	WO 2001-JP667		20010131

	NUMBER	DATE
PRIORITY INFORMATION:	JP 2000-24121	20000201
	JP 2000-224013	20000725
	JP 2000-288745	20000922
	JP 2000-336097	20001102
	JP 1999-2000336099	19991102

DOCUMENT TYPE: Utility
FILE SEGMENT: APPLICATION
LEGAL REPRESENTATIVE: Sughrue Mion Zinn Macpeak & Seas, 2100 Pennsylvania Avenue NW, Washington, DC, 20037

NUMBER OF CLAIMS: 17
EXEMPLARY CLAIM: 1
NUMBER OF DRAWINGS: 2 Drawing Page(s)
LINE COUNT: 1122

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB Processes for conveniently and economically producing L-**arabinose**, enzyme-treated products containing L-**arabinose**, diet foods and diabetic foods containing L-**arabinose** with dietary fiber, and fruit or vegetable juices containing L-**arabinose** are provided.

(1) A process for producing L-**arabinose** by treating a natural material containing arabinan, arabinoxylan or arabinogalactan with an enzyme having an activity of acting on natural substances containing arabinan, arabinoxylan or arabinogalactan and thus releasing L-**arabinose** to give L-**arabinose**, characterized in that the above-described natural substance is directly treated with the above-described enzyme without separating or extracting arabinan, arabinoxylan or arabinogalactan.

(2) A process for producing a diet food and a diabetic food characterized by comprising treating a dietary fiber material originating in a natural substance containing arabinan, arabinoxylan or arabinogalactan with an enzyme which degrades arabinan, arabinoxylan or arabinogalactan to give an enzyme-treated product containing L-**arabinose** and dietary fiber, and adding the thus obtained

enzyme-treated product to a food.

(3) An L-arabinose-containing fruit or vegetable juice characterized by containing an L-arabinose-containing fraction obtained by treating a fruit or vegetable press cake containing arabinan, arabinoxylan or arabinogalactan with an enzyme, and a process for producing the same.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L3 ANSWER 4 OF 17 USPATFULL

ACCESSION NUMBER: 2002:178572 USPATFULL
TITLE: Ready-to-eat nutritionally balanced food compositions having superior taste systems
INVENTOR(S): Prosise, Robert Lawrence, Cincinnati, OH, UNITED STATES
Beharry, Christopher Randall, Cincinnati, OH, UNITED STATES
Elsen, Joseph James, St. Bernard, OH, UNITED STATES
Helmerts, Ralph Lawrence, JR., Cincinnati, OH, UNITED STATES
Kearney, Tamara Jocelyn, Springdale, OH, UNITED STATES
Kester, Jeffrey John, West Chester, OH, UNITED STATES
Murphy, Brenda Kay, Cincinnati, OH, UNITED STATES
Niehoff, Raymond Louis, West Chester, OH, UNITED STATES
Noble, Kathleen Hack, Cincinnati, OH, UNITED STATES
Reinhart, Richard Nicholas, JR., Cincinnati, OH, UNITED STATES
Sarama, Robert Joseph, Loveland, OH, UNITED STATES
Tsai, Li-Hsin, Cincinnati, OH, UNITED STATES
Siu, Susana Rosa Waimin, Cincinnati, OH, UNITED STATES
Wehmeier, Thomas Joseph, Cincinnati, OH, UNITED STATES
Wong, Vince York-Leung, Hamilton, OH, UNITED STATES

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 2002094359	A1	20020718
APPLICATION INFO.:	US 2001-828018	A1	20010406 (9)

	NUMBER	DATE
PRIORITY INFORMATION:	US 2000-196629P	20000412 (60)
DOCUMENT TYPE:	Utility	
FILE SEGMENT:	APPLICATION	
LEGAL REPRESENTATIVE:	THE PROCTER & GAMBLE COMPANY, PATENT DIVISION, WINTON HILL TECHNICAL CENTER, 6071 CENTER HILL ROAD, CINCINNATI, OH, 45224	
NUMBER OF CLAIMS:	124	
EXEMPLARY CLAIM:	1	
LINE COUNT:	4592	

AB The present invention relates to tasty, ready-to-eat, nutritional foods that offer an alternative to appealing but unhealthy foods. More particularly, tasty, ready-to-eat, nutritional foods that provide a balanced mix of amino acids, fat, and carbohydrates are disclosed. Processes for making, and methods of using said tasty, ready-to-eat, nutritional foods are also disclosed. The nutritious foods of the present invention are formulated and processed such that they resolve the dilemma that consumers have always been faced with--healthy eating or enjoying what they eat.

L3 ANSWER 5 OF 17 USPATFULL

ACCESSION NUMBER: 2002:60740 USPATFULL
TITLE: Nutritionally balanced snack food compositions
INVENTOR(S): Prosise, Robert Lawrence, Cincinnati, OH, UNITED STATES

Beharry, Christopher Randall, Cincinnati, OH, UNITED STATES
 Elsen, Joseph James, St. Bernard, OH, UNITED STATES
 Helmers, Ralph Lawrence, JR., Cincinnati, OH, UNITED STATES
 Kester, Jeffrey John, West Chester, OH, UNITED STATES
 Niehoff, Raymond Louis, West Chester, OH, UNITED STATES
 Sarama, Robert Joseph, Loveland, OH, UNITED STATES
 Siu, Susana Rosa Waimin, Cincinnati, OH, UNITED STATES
 Wehmeier, Thomas Joseph, Cincinnati, OH, UNITED STATES
 Wong, Vince Y., Hamilton, OH, UNITED STATES
 The Procter & Gamble Company (U.S. corporation)

PATENT ASSIGNEE(S):

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 2002034574	A1	20020321
APPLICATION INFO.:	US 2001-828015	A1	20010406 (9)

	NUMBER	DATE
PRIORITY INFORMATION:	US 2000-196850P	20000412 (60)
DOCUMENT TYPE:	Utility	
FILE SEGMENT:	APPLICATION	
LEGAL REPRESENTATIVE:	THE PROCTER & GAMBLE COMPANY, PATENT DIVISION, WINTON HILL TECHNICAL CENTER, 6071 CENTER HILL ROAD, CINCINNATI, OH, 45224	
NUMBER OF CLAIMS:	19	
EXEMPLARY CLAIM:	1	
LINE COUNT:	3710	

AB appealing traditional nutritious snacks and mixes from which consumers can prepare appealing traditional nutritious snacks are disclosed. These snacks and mixes offer an alternative to appealing but unhealthy snacks. The nutritious snacks of the present invention are traditional in form, provide a balanced mix of an amino acid source, fat, and carbohydrates and typically have an appeal similar to that of unhealthy snacks of similar form. Thus, the snacks and snack mixes of the present invention resolve the dilemma that consumers are currently faced with--healthy eating or enjoying what you eat. Processes for making and methods of using appealing traditional nutritious snacks and mixes from which consumers can prepare appealing traditional nutritious snacks are also disclosed.

L3 ANSWER 6 OF 17 USPATFULL

ACCESSION NUMBER: 2002:26916 USPATFULL
 TITLE: Tasty, ready-to-eat, nutritionally balanced food compositions
 INVENTOR(S): Prosise, Robert Lawrence, Cincinnati, OH, UNITED STATES
 Beharry, Christopher Randall, Cincinnati, OH, UNITED STATES
 Elsen, Joseph James, St. Bernard, OH, UNITED STATES
 Helmers, Ralph Lawrence, JR., Cincinnati, OH, UNITED STATES
 Kearney, Tamara Jocelyn, Springdale, OH, UNITED STATES
 Kester, Jeffrey John, West Chester, OH, UNITED STATES
 Murphy, Brenda Kay, Cincinnati, OH, UNITED STATES
 Niehoff, Raymond Louis, West Chester, OH, UNITED STATES
 Noble, Kathleen Hack, Cincinnati, OH, UNITED STATES
 Reinhart, Richard Nicholas, JR., Cincinnati, OH, UNITED STATES
 Sarama, Robert Joseph, Loveland, OH, UNITED STATES
 Tsai, Li-Hsin, Cincinnati, OH, UNITED STATES
 Waimin Siu, Susana Rosa, Cincinnati, OH, UNITED STATES
 Wehmeier, Thomas Joseph, Cincinnati, OH, UNITED STATES

Wong, Vince York-Leung, Hamilton, OH, UNITED STATES

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 2002015761	A1	20020207
APPLICATION INFO.:	US 2001-827863	A1	20010406 (9)

	NUMBER	DATE
PRIORITY INFORMATION:	US 2000-196352P	20000412 (60)
DOCUMENT TYPE:	Utility	
FILE SEGMENT:	APPLICATION	
LEGAL REPRESENTATIVE:	THE PROCTER & GAMBLE COMPANY, PATENT DIVISION, WINTON HILL TECHNICAL CENTER, 6071 CENTER HILL ROAD, CINCINNATI, OH, 45224	
NUMBER OF CLAIMS:	72	
EXEMPLARY CLAIM:	1	
LINE COUNT:	4196	

AB The present invention relates to tasty, ready-to-eat, nutritional foods that offer an alternative to appealing but unhealthy foods. More particularly, tasty, ready-to-eat, nutritional foods that provide a balanced mix of amino acids, fat, and carbohydrates are disclosed. Processes for making, and methods of using said tasty, ready-to-eat, nutritional foods are also disclosed. The nutritious foods of the present invention are formulated and processed such that they resolve the dilemma that consumers have always been faced with--healthy eating or enjoying what they eat.

L3 ANSWER 7 OF 17 USPATFULL

ACCESSION NUMBER: 2002:26915 USPATFULL
TITLE: Traditional snacks having balanced nutritional profiles
INVENTOR(S): Prosise, Robert Lawrence, Cincinnati, OH, UNITED STATES
Beharry, Christopher Randall, Cincinnati, OH, UNITED STATES
Elsen, Joseph James, St. Bernard, OH, UNITED STATES
Helmerts, Ralph Lawrence, JR., Cincinnati, OH, UNITED STATES
Kester, Jeffrey John, West Chester, OH, UNITED STATES
Niehoff, Raymond Louis, West Chester, OH, UNITED STATES
Sarama, Robert Joseph, Loveland, OH, UNITED STATES
Siu, Susana Rosa Waimin, Cincinnati, OH, UNITED STATES
Wehmeier, Thomas Joseph, Cincinnati, OH, UNITED STATES
Wong, Vince York-Leung, Hamilton, OH, UNITED STATES
PATENT ASSIGNEE(S): The Procter & Gamble Company (U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 2002015760	A1	20020207
APPLICATION INFO.:	US 2001-827802	A1	20010406 (9)

	NUMBER	DATE
PRIORITY INFORMATION:	US 2000-196877P	20000412 (60)
DOCUMENT TYPE:	Utility	
FILE SEGMENT:	APPLICATION	
LEGAL REPRESENTATIVE:	THE PROCTER & GAMBLE COMPANY, PATENT DIVISION, WINTON HILL TECHNICAL CENTER, 6071 CENTER HILL ROAD, CINCINNATI, OH, 45224	
NUMBER OF CLAIMS:	20	
EXEMPLARY CLAIM:	1	
LINE COUNT:	3837	

AB Appealing traditional nutritious snacks and mixes from which consumers can prepare appealing traditional nutritious snacks are disclosed. These

snacks and mixes offer an alternative to appealing but unhealthy snacks. The nutritious snacks of the present invention are traditional in form, provide a balanced mix of an amino acid source, fat, and carbohydrates and typically have an appeal similar to that of unhealthy snacks of similar form. Thus, the snacks and snack mixes of the present invention resolve the dilemma that consumers are currently faced with--healthy eating or enjoying what you eat. Processes for making and methods of using appealing traditional nutritious snacks and mixes from which consumers can prepare appealing traditional nutritious snacks are also disclosed.

L3 ANSWER 8 OF 17 USPATFULL

ACCESSION NUMBER: 2002:26914 USPATFULL
 TITLE: Nutritionally balanced traditional snack foods
 INVENTOR(S): Prosise, Robert Lawrence, Cincinnati, OH, UNITED STATES
 Beharry, Christopher Randall, Cincinnati, OH, UNITED STATES
 Elsen, Joseph James, St. Bernard, OH, UNITED STATES
 Helmers, Ralph Lawrence, JR., Cincinnati, OH, UNITED STATES
 Kester, Jeffrey John, West Chester, OH, UNITED STATES
 Niehoff, Raymond Louis, West Chester, OH, UNITED STATES
 Sarama, Robert Joseph, Loveland, OH, UNITED STATES
 Waimin Siu, Susana Rosa, Cincinnati, OH, UNITED STATES
 Wehmeier, Thomas Joseph, Cincinnati, OH, UNITED STATES
 Wong, Vince York-Leung, Hamilton, OH, UNITED STATES

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 2002015759	A1	20020207
APPLICATION INFO.:	US 2001-827436	A1	20010406 (9)

	NUMBER	DATE
PRIORITY INFORMATION:	US 2000-196878P	20000412 (60)
DOCUMENT TYPE:	Utility	
FILE SEGMENT:	APPLICATION	
LEGAL REPRESENTATIVE:	THE PROCTER & GAMBLE COMPANY, PATENT DIVISION, WINTON HILL TECHNICAL CENTER, 6071 CENTER HILL ROAD, CINCINNATI, OH, 45224	
NUMBER OF CLAIMS:	31	
EXEMPLARY CLAIM:	1	
LINE COUNT:	4146	

AB Appealing traditional nutritious snacks and mixes from which consumers can prepare appealing traditional nutritious snacks are disclosed. These snacks and mixes offer an alternative to appealing but unhealthy snacks. The nutritious snacks of the present invention are traditional in form, provide a balanced mix of an amino acid source, fat, and carbohydrates and typically have an appeal similar to that of unhealthy snacks of similar form. Thus, the snacks and snack mixes of the present invention resolve the dilemma that consumers are currently faced with--healthy eating or enjoying what you eat. Processes for making and methods of using appealing traditional nutritious snacks and mixes from which consumers can prepare appealing traditional nutritious snacks are also disclosed.

L3 ANSWER 9 OF 17 USPATFULL

ACCESSION NUMBER: 2002:21887 USPATFULL
 TITLE: Tasty, convenient, nutritionally balanced food compositions
 INVENTOR(S): Prosise, Robert Lawrence, Cincinnati, OH, UNITED STATES
 Beharry, Christopher Randall, Cincinnati, OH, UNITED STATES

STATES

Elsen, Joseph James, St. Bernard, OH, UNITED STATES
Helmerts, Ralph Lawrence, JR., Cincinnati, OH, UNITED STATES

Kearney, Tamara Jocelyn, Springdale, OH, UNITED STATES
Kester, Jeffrey John, West Chester, OH, UNITED STATES
Murphy, Brenda Kay, Cincinnati, OH, UNITED STATES
Niehoff, Raymond Louis, West Chester, OH, UNITED STATES
Noble, Kathleen Hack, Cincinnati, OH, UNITED STATES
Reinhart, Richard Nicholas, JR., Cincinnati, OH, UNITED STATES

Sarama, Robert Joseph, Loveland, OH, UNITED STATES
Taylor, Charles Henry, Middletown, OH, UNITED STATES
Tsai, Li-Hsin, Cincinnati, OH, UNITED STATES
Siu, Susana Rosa Waimin, Cincinnati, OH, UNITED STATES
Wehmeier, Thomas Joseph, Cincinnati, OH, UNITED STATES
Wong, Vince York-Leung, Hamilton, OH, UNITED STATES

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 2002012722	A1	20020131
APPLICATION INFO.:	US 2001-828016	A1	20010406 (9)

	NUMBER	DATE
PRIORITY INFORMATION:	US 2000-196628P	20000412 (60)
DOCUMENT TYPE:	Utility	
FILE SEGMENT:	APPLICATION	
LEGAL REPRESENTATIVE:	James F. Mc Bride, The Procter & Gamble Company, Winton Hill Technical Center, 6071 Center Hill Avenue, Cincinnati, OH, 45224	
NUMBER OF CLAIMS:	58	
EXEMPLARY CLAIM:	1	
LINE COUNT:	4136	

AB The present invention relates to tasty, ready-to-eat, nutritional foods that offer an alternative to appealing but unhealthy foods. More particularly, tasty, ready-to-eat, nutritional foods that provide a balanced mix of amino acids, fat, and carbohydrates are disclosed. Processes for making, and methods of using said tasty, ready-to-eat, nutritional foods are also disclosed. The nutritious foods of the present invention are formulated and processed such that they resolve the dilemma that consumers have always been faced with--healthy eating or enjoying what they eat.

L3 ANSWER 10 OF 17 USPATFULL

ACCESSION NUMBER: 2001:197001 USPATFULL
TITLE: Pectic substance as a growth factor stabilizer
INVENTOR(S): Ni, Yawei, College Station, TX, United States
Yates, Kenneth M., Grand Prairie, TX, United States
PATENT ASSIGNEE(S): Carrington Laboratories, Inc., Irving, TX, United States (U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 6313103	B1	20011106
APPLICATION INFO.:	US 1998-122010		19980724 (9)
RELATED APPLN. INFO.:	Continuation-in-part of Ser. No. US 1998-78204, filed on 13 May 1998, now patented, Pat. No. US 5929057		
DOCUMENT TYPE:	Utility		
FILE SEGMENT:	GRANTED		
PRIMARY EXAMINER:	Gitomer, Ralph		
ASSISTANT EXAMINER:	Khare, Devesh		
LEGAL REPRESENTATIVE:	Jackson Walker L.L.P.		

NUMBER OF CLAIMS: 57
EXEMPLARY CLAIM: 1
NUMBER OF DRAWINGS: 6 Drawing Figure(s); 5 Drawing Page(s)
LINE COUNT: 1341

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB Pectic substance from Aloe Vera and other sources is used as a stabilizer and a delivery vehicle for pectin/heparin-binding proteins, such as pectin/heparin binding growth factors. Aloe pectin, a naturally occurring LM (low methoxyl) pectin, binds to pectin/heparin-binding growth factors, i.e., bFGF, aFGF, and KGF of fibroblast growth factor (FGF) family and TGF-.beta.1 of transforming growth factor-.beta. (TGF-.beta.) family. Commercial LM or HM (high methoxyl) citrus pectins tested did not exhibit any binding activity with bFGF. A weak binding to bFGF was observed with a de-esterified pectin (polygalacturonic acid) prepared from citrus. The binding protected the growth factor from protease digestion. The calcium gel beads prepared with Aloe pectin also bound to these pectin/heparin-binding growth factors. The growth factor could also be encapsulated in the pectin calcium gel and Aloe pectin sodium gel. Pectin/heparin-binding growth factor stabilized by pectin is used for wound healing. A pectin-containing matrix is used for the isolation of a pectin/heparin-binding protein.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L3 ANSWER 11 OF 17 USPATFULL

ACCESSION NUMBER: 2001:131263 USPATFULL
TITLE: Pectic substance as a growth factor stabilizer
INVENTOR(S): Ni, Yawei, College Station, TX, United States
Yates, Kenneth M., Grand Prairie, TX, United States
PATENT ASSIGNEE(S): Carrington Laboratories, Inc., Irving, TX, United States (U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 6274548	B1	20010814
APPLICATION INFO.:	US 1999-325923		19990604 (9)
RELATED APPLN. INFO.:	Division of Ser. No. US 1998-122010, filed on 24 Jul 1998 Continuation-in-part of Ser. No. US 1998-78204, filed on 13 May 1998		
DOCUMENT TYPE:	Utility		
FILE SEGMENT:	GRANTED		
PRIMARY EXAMINER:	Gitomer, Ralph		
ASSISTANT EXAMINER:	Khare, D.		
LEGAL REPRESENTATIVE:	Walker L.L.P., Jackson		
NUMBER OF CLAIMS:	4		
EXEMPLARY CLAIM:	1		
NUMBER OF DRAWINGS:	6 Drawing Figure(s); 5 Drawing Page(s)		
LINE COUNT:	1220		

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB Pectic substance from Aloe Vera and other sources is used as a stabilizer and a delivery vehicle for pectin/heparin-binding proteins, such as pectin/heparin binding growth factors. Aloe pectin, a naturally occurring LM (low methoxyl) pectin, binds to pectin/heparin-binding growth factors, i.e., bFGF, aFGF, and KGF of fibroblast growth factor (FGF) family and TGF-.beta.1 of transforming growth factor-.beta. (TGF-.beta.) family. Commercial LM or HM (high methoxyl) citrus pectins tested did not exhibit any binding activity with bFGF. A weak binding to bFGF was observed with a de-esterified pectin (polygalacturonic acid) prepared from citrus. The binding protected the growth factor from protease digestion. The calcium gel beads prepared with Aloe pectin also bound to these pectin/heparin-binding growth factors. The growth factor could also be encapsulated in the pectin calcium gel and Aloe pectin sodium gel. Pectin/heparin-binding growth factor stabilized by pectin is used for wound healing. A pectin-containing matrix is used for the

isolation of a pectin/heparin-binding protein.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L3 ANSWER 12 OF 17 USPATFULL

ACCESSION NUMBER: 1999:85402 USPATFULL

TITLE: Aloe pectins

INVENTOR(S): Ni, Yawei, College Station, TX, United States
Yates, Kenneth M., Grand Prairie, TX, United States
Zarzycki, Ryszard, Dallas, TX, United States

PATENT ASSIGNEE(S): Carrington Laboratories, Inc., Irving, TX, United States (U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 5929051		19990727
APPLICATION INFO.:	US 1998-78204		19980513 (9)
DOCUMENT TYPE:	Utility		
FILE SEGMENT:	Granted		
PRIMARY EXAMINER:	Lee, Howard C.		
LEGAL REPRESENTATIVE:	Hitt Chwang & Gaines, P.C.		
NUMBER OF CLAIMS:	78		
EXEMPLARY CLAIM:	1		
NUMBER OF DRAWINGS:	7 Drawing Figure(s); 5 Drawing Page(s)		
LINE COUNT:	2092		

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB Pectins from gel and rind cell wall fibers of Aloe vera are extracted, isolated and identified. Two classes of Aloe pectin are obtained: the high-molecular-weight (HMW) pectin and the low-molecular-weight (LMW) pectin. Aloe pectins have a low methoxyl (LM) content. Aloe pectins form gel in the presence of calcium, and they, especially, the HMW pectin, form monovalent cation-based gels at low temperature, which revert back to solution when brought to room temperature. The HMW Aloe pectin-calcium gel is used for controlled release. The monovalent cation-based gel is used as a matrix for storing pharmacological substances and also for antigen and antibody precipitation reaction.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L3 ANSWER 13 OF 17 USPATFULL

ACCESSION NUMBER: 94:81919 USPATFULL

TITLE: Low bulk and light-weight products

INVENTOR(S): Rudy, deceased, Norbert J., late of Midland, MI, United States by Christopher J. Rudy, representative

PATENT ASSIGNEE(S): Coalition Technologies, Limited, Birmingham & Midland, MI, United States (U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 5348621		19940920
APPLICATION INFO.:	US 1993-39509		19930329 (8)
RELATED APPLN. INFO.:	which is a division of Ser. No. US 1984-668709, filed on 6 Nov 1984, now abandoned Continuation of Ser. No. US 1990-569517, filed on 20 Aug 1990, now abandoned which is a continuation of Ser. No. US 1984-668709, filed on 6 Nov 1984, now abandoned which is a continuation-in-part of Ser. No. US 1983-464925, filed on 8 Feb 1983, now abandoned And a continuation-in-part of Ser. No. US 1982-440036, filed on 8 Nov 1982, now abandoned which is a continuation-in-part of Ser. No. US 1982-399681, filed on 16 Jul 1982, now patented, Pat. No. US 4496718 And a continuation-in-part of Ser. No. US 1980-212110, filed on 2 Dec 1980, now abandoned And a continuation-in-part of Ser. No. US 1979-90829,		

filed on 1 Nov 1979, now abandoned
DOCUMENT TYPE: Utility
FILE SEGMENT: Granted
PRIMARY EXAMINER: Chin, Peter
LEGAL REPRESENTATIVE: Rudy, Christopher John
NUMBER OF CLAIMS: 20
EXEMPLARY CLAIM: 1
NUMBER OF DRAWINGS: 8 Drawing Figure(s); 3 Drawing Page(s)
LINE COUNT: 3888

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB Composition board and various other synthetic or artificial panel and the like structures a well as manually-formable compositions of paste-like consistency for substitution as putty, caulking or molding clays, etc., all of which can be internally reinforced for better-strength structural purposes, are fabricated and made into desired strong and excellently-utile shaped article products of manufacture and the like under various forming conditions for the purpose from coarse paper starting material (viz, common "newsprint", kraft paper, cardboards, etc.) which starting material may optionally have "wet" sawdust and/or other undried cellulosic inclusions therein all of which, advantageously and economically, is converted by treatment thereof with certain non-azotizing, non-alkali, nascently-operative and -reacting strong oxidizing agents including such things as common household bleach (i.e. NaOCl) preparations and its like, more-strongly formulated or concentrated forms as well as various possible equivalents thereof and substituents therefor such as bleach powder, (i.e., Ca(OCl).sub.2), swimming pool chlorine-, bromine- and/or oxygen-releasing compounds, elemental chlorine and so forth to get a complex carbohydrate and/or lignin, etc., break-down resulting in an internally- and intrinsically-so-generated, at least partially hydrophylic, water-absorptive (i.e., actually "water-absorbing") binding material capable of converting the treated coarse paper mass upon fabrication thereof into integrally-bonded structurally-shaped product, which compositions in their preparatory make-up are filled or loaded with mica (including expanded mica) and/or asbestos to obtain very light weight and low density product articles in the usual instance. Other additaments (if so desired but not as a necessity) can also be incorporated in the involved masses such as, without limitation, other fillers, colorants, reinforcing inclusions, cross-linking "adducts" and so on and so forth to many times materially beneficiate and even yet further improve the products obtained from the mica and/or asbestos (preferably expanded mica) loaded and including converted coarse paper starting raw stock masses. Low cost shelters and housing structures, or sections thereof, are advantageously possible to get with present products.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L3 ANSWER 14 OF 17 USPATFULL

ACCESSION NUMBER: 92:23293 USPATFULL
TITLE: Plant wall-rich products containing an increased water-soluble fraction, their preparation, their use and compositions containing them
INVENTOR(S): Thibault, Jean-Francois, Orvault, France
Della Valle, Guy, Nantes, France
Ralet, Marie-Christine, Nantes, France
PATENT ASSIGNEE(S): Institut National de la Recherche Agronomique (INRA), Paris, France (non-U.S. corporation)

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 5099009		19920324
APPLICATION INFO.:	US 1989-401912		19890901 (7)

	NUMBER	DATE
PRIORITY INFORMATION:	FR 1988-11601	19880905
DOCUMENT TYPE:	Utility	
FILE SEGMENT:	Granted	
PRIMARY EXAMINER:	Griffin, Ronald W.	
ASSISTANT EXAMINER:	Gitomer, Ralph	
LEGAL REPRESENTATIVE:	Fleit, Jacobson, Cohn, Price, Holman & Stern	
NUMBER OF CLAIMS:	10	
EXEMPLARY CLAIM:	1	
NUMBER OF DRAWINGS:	3 Drawing Figure(s); 1 Drawing Page(s)	
LINE COUNT:	939	

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB Plant wall-rich products originating, for example, from higher plants naturally rich in pectins, algae, or from by-products, such as wheat bran, potato pulp, shells or oil works residues, and the like, are modified to contain a fraction of water-soluble polysaccharides which is higher than, in particular equal to at least twice that existing naturally, without modification of their overall chemical composition. To obtain them, water is added, if necessary to the natural product in the divided state, to form a mixture capable of undergoing a shearing treatment, and the resulting product is subjected to a shearing force before extrusion, resulting in modified products as aggregates which can be converted into powder. By means of aqueous extraction, performed directly on the extruded product, a water-soluble fraction is obtained, from which there are isolated, for example, pectins, with a degree of methylation .gtoreq.75%, and the extraction residue which, after drying and grinding, can be employed as alimentary fibers, as the extruded product which, having a low water content, can be directly employed.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L3 ANSWER 15 OF 17 USPATFULL

ACCESSION NUMBER: 85:6392 USPATFULL
 TITLE: Integrally bonded compositions of cellulose and products thereof directly from wet sawdust and the like
 INVENTOR(S): Rudy, N. Jerome, 3613 Orchard Dr., P.O. Box 1391, Midland, MI, United States 48641

	NUMBER	KIND	DATE
PATENT INFORMATION:	US 4496718		19850129
APPLICATION INFO.:	US 1982-399681		19820716 (6)
RELATED APPLN. INFO.:	Continuation-in-part of Ser. No. US 1980-212110, filed on 2 Dec 1980, now abandoned which is a continuation-in-part of Ser. No. US 1979-90829, filed on 1 Nov 1979, now abandoned		
DOCUMENT TYPE:	Utility		
FILE SEGMENT:	Granted		
PRIMARY EXAMINER:	Griffin, Ronald W.		
NUMBER OF CLAIMS:	97		
EXEMPLARY CLAIM:	1		
NUMBER OF DRAWINGS:	11 Drawing Figure(s); 6 Drawing Page(s)		
LINE COUNT:	2176		

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

AB At least substantially, if not entirely, undried comminuted fibrous plant cellulosic materials, particularly "wet" sawdust, is made into integrally bonded composition and shaped and fabricated articles therefrom using an inexpensive, exceptionally and adequately hydrophylic binder which under certain conditions and in particularized situations, may be prepared with minimized (and sometimes even no or essentially no) artificially-induced thermal drying requirements in or for the production of cohesively-resultant, particulate-containing artificial wood and equivalent products capable of replacing natural stock; the

binder constituent for the accomplishment of same being, for example and without limitation(s), ordinary household bleach (i.e., aqueous sodium hypochlorite) composition(s) and its like, more-strongly-concentrated preparations and/or possible equivalents thereof and substitutes therefor such as bleach powder (i.e., calcium hypochlorite), swimming pool chlorine/bromine- and oxygen-release compounds, elemental chlorine and so forth to get a complex carbohydrate break-down resulting in an internally-so-generated hydrophylic, water-absorptive (i.e., actually water-absorbing) and binding adhesive material. The "wet" sawdust or equivalent undried cellulosic raw material may oftentimes with considerable benefit be admixed with certain types of lower carbohydrates, such as plain starch from wheat, corn, soybeans, potatoes, etc., and even sugar, to facilitate the integral bonding effect of being directly converted to a desired shaped-article product. Other functional additives may also be selectively and usefully for certain desired end results be incorporated in the "wet" sawdust and the like compositions and products.

CAS INDEXING IS AVAILABLE FOR THIS PATENT.

L3 ANSWER 16 OF 17 EUROPATFULL COPYRIGHT 2003 WILA

PATENT APPLICATION - PATENTANMELDUNG - DEMANDE DE BREVET

ACCESSION NUMBER: 1167536 EUROPATFULL EW 200201 FS.OS
 TITLE: PROCESS FOR PRODUCING L-**ARABINOSE**, L-**ARABINOSE**-CONTAINING ENZYMATICALLY PROCESSED PRODUCTS, DIET FOODS, DIABETIC DIET FOODS AND FRUIT OR VEGETABLE JUICES AND PROCESS FOR PRODUCING THE SAME. VERFAHREN ZUR HERSTELLUNG VON L-**ARABINOSE**, L-**ARABINOSE**-ENTHALTENDE, ENZYMATISCH BEARBEITETE PRODUKTE, DIAET-LEBENSMITTEL, DIABETISCHE DIAET-LEBENSMITTEL UND FRUECHTE ODER GEMUESAEFTE UND VERFAHREN ZUR HERSTELLUNG DERSELBEN. PROCEDE DE PRODUCTION DE L-**ARABINOSE**, PRODUITS TRANSFORMES PAR VOIE ENZYMATIQUE CONTENANT DE LA L-**ARABINOSE**, PRODUITS ALIMENTAIRES DE REGIME, PRODUITS ALIMENTAIRES POUR DIABETIQUES ET JUS DE FRUITS ET DE LEGUMES ET PROCEDES DE FABRICATION CORRESPONDANTS.
 INVENTOR(S): TANAKA, Hiromi, Unitika Ltd. Res.& Dev. Ctr. 23, Uji Kozakura, Uji-shi Kyoto 611-0021, JP; YOSHIKAWA, Genichi, Unitika Ltd. Res.& Dev. Ctr. 23, Uji Kozakura, Uji-shi Kyoto 611-0021, JP; MUKAI, Katsuyuki, Unitika Ltd. Res.& Dev. Ctr. 23, Uji Kozakura, Uji-shi Kyoto 611-0021, JP; NISIKAWA, Yoshihiro, Unitika Ltd. Res.& Dev. Ctr. 23, Uji Kozakura, Uji-shi Kyoto 611-0021, JP; MORIMOTO, Akemi, Unitika Ltd. Res.& Dev. Ctr. 23, Uji Kozakura, Uji-shi Kyoto 611-0021, JP
 PATENT ASSIGNEE(S): UNITIKA LTD., 50, Higashihonmachi 1-chome, Amagasaki-shi, Hyogo 660-0824, JP
 PATENT ASSIGNEE NO: 292325
 AGENT: HOFFMANN - EITLE, Patent- und Rechtsanwaelte Arabellastrasse 4, 81925 Muenchen, DE
 AGENT NUMBER: 101511
 OTHER SOURCE: BEPA2002002 EP 1167536 A1 0020
 SOURCE: Wila-EPZ-2002-H01-T1a
 DOCUMENT TYPE: Patent
 LANGUAGE: Anmeldung in Japanisch; Veroeffentlichung in Englisch; Verfahren in Englisch
 DESIGNATED STATES: R AT; R BE; R CH; R CY; R DE; R DK; R ES; R FI; R FR; R GB; R GR; R IE; R IT; R LI; R LU; R MC; R NL; R PT; R SE; R TR
 PATENT INFO.PUB.TYPE: EPA1 EUROPAEISCHE PATENTANMELDUNG (Internationale

Anmeldung)

PATENT INFORMATION:

	PATENT NO	KIND DATE
	EP 1167536	A1 20020102
'OFFENLEGUNGS' DATE:		20020102
APPLICATION INFO.:	EP 2001-902706	20010131
PRIORITY APPLN. INFO.:	JP 2000-2000024121	20000201
	JP 2000-2000224013	20000725
	JP 2000-2000288745	20000922
	JP 2000-2000336097	20001102
	JP 2000-2000336099	20001102
RELATED DOC. INFO.:	WO 01-JP667	010131 INTAKZ
	WO 0157230	010809 INTPNR

L3 ANSWER 17 OF 17 EUROPATFULL COPYRIGHT 2003 WILA

PATENT APPLICATION - PATENTANMELDUNG - DEMANDE DE BREVET

ACCESSION NUMBER: 1076100 EUROPATFULL EW 200107 FS OS
TITLE: PROCESS FOR PRODUCING L-**ARABINOSE** BY ACID
HYDROLYSIS METHOD.
VERFAHREN ZUR HERSTELLUNG VON L-**ARABINOSE**
DURCH SAURE **HYDROLYSE**.
PROCEDE DE PRODUCTION DE L-**ARABINOSE** PAR
HYDROLYSE ACIDE.
INVENTOR(S): HIZUKURI, Susumu, 28-6 Tamazato Danchi 2-chome,
Kagoshima-shi, Kagoshima 892-0811, JP;
ABE, Jun'ichi, 24-22 Kinkodai 1-chome, Kagoshima-shi,
Kagoshima 891-0145, JP;
OHSAKI, Shigemitsu, 1140-36 Tooichi-cho, Kashihara-shi,
Nara 634-0008, JP;
SUETAKE, Shuichi, 2-15 Umamikita 3-chome, Koryo-cho,
Kitakatsuragi-gun, Nara 635-0831, JP;
SHIBANUMA, Kiyoshi, 594 Unate-cho, Kashihara-shi, Nara
634-0834, JP
PATENT ASSIGNEE(S): Sanwa Kosan Kabushiki Kaisha, 1 Unate-cho,
Kashihara-shi, Nara 634-0834, JP
PATENT ASSIGNEE NO: 2788991
AGENT: Gaunt, Robert John, Stevens, Hewlett & Perkins Halton
House 20/23 Holborn, London EC1N 2JD, GB
AGENT NUMBER: 59421
OTHER SOURCE: BEPA2001013 EP 1076100 A1 0012
SOURCE: Wila-EPZ-2001-H07-T1a
DOCUMENT TYPE: Patent
LANGUAGE: Anmeldung in Japanisch; Veroeffentlichung in Englisch;
Verfahren in Englisch
DESIGNATED STATES: R AT; R BE; R CH; R CY; R DE; R DK; R ES; R FI; R FR; R
GB; R GR; R IE; R IT; R LI; R LU; R MC; R NL; R PT; R SE
PATENT INFO.PUB.TYPE: EPA1 EUROPAEISCHE PATENTANMELDUNG (Internationale
Anmeldung)

PATENT INFORMATION:

	PATENT NO	KIND DATE
	EP 1076100	A1 20010214
'OFFENLEGUNGS' DATE:		20010214
APPLICATION INFO.:	EP 1999-917181	19990426
PRIORITY APPLN. INFO.:	JP 1998-137485	19980501
RELATED DOC. INFO.:	WO 99-JP2240	990426 INTAKZ
	WO 9957326	991111 INTPNR

=>